

KITCHEN

SMALL PLATES

SCOPA a snack bowl of salami, cheese, artichokes, olives, peppers, pickled vegetables, grissini.....	8
FRITTO MISTO crispy fried squid, shrimp and lemons, squid ink aioli, lemon.....	13
PORCHETTA di TESTA grilled rustic bread, aioli, shaved cured pork, pickled green tomatoes.....	7
BEEF CARPACCIO shaved raw natural beef, black truffle, smoked tomato jam, crispy sunchokes.....	13
ROASTED ARTICHOKE GRATINATO (v) braised artichokes, fontina, caputo mozzarella, thyme, breadcrumbs...	12
PROSCIUTTO di PARMA thinly-sliced, air-dried Italian ham from Parma-Italy, cured olives, grissini.....	13
HANDMADE BURRATA <i>classico</i> : (v) creamy mozzarella, focaccia, greens, EVOO...add prosciutto \$2.....	8
<i>Stagionale</i> : marinated autumn fruit, smoked prosciutto, grilled bread, arugula, EVOO	11
BRUSSELS SPROUT CROSTINO (v) grilled bread, ricotta, roasted brussels sprouts, calabrian pepper jelly.....	12
SCAMORZA (v) melted house-smoked mozzarella, black truffle honey, chives, grilled bread, EVOO	10
WARM MARINATED OLIVES (v) castelvetrano, taggiasca, & picholine olives, garlic, dried chili, orange, bay leaf... 7	
CHICKEN LIVER BRUSCHETTA grilled rustic bread, liver mousse, preserved plums, arugula.....	8
CRISPY FRIED POLENTA (v) heirloom corn polenta, taleggio cheese crema, crispy sage, black pepper.....	8
WOOD-GRILLED BEEF TONGUE 'tonnato' brussels sprouts, shaved autumn roots, tonnato sauce, celery.....	9

VEGETABLES & SALADS

WOOD-ROASTED SWEET POTATOES (v) gorgonzola dolce, toasted pine nuts, arugula, vincotto.....	10
BEETS (v) spiced rubbed beets, pistachio, dried olive, horseradish buttermilk dressing.....	7
CRISPY BONE MARROW POTATOES yukon potatoes, bone marrow, fried rosemary, roasted garlic.....	8
WOOD-ROASTED CAULIFLOWER calabrian chili, colatura, & pistachio pesto, breadcrumbs.....	11
LITTLE GEM LETTUCES creamy lemon-garlic-anchovy dressing, focaccia croutons, parmigiano	11
LUCA CHOPPED SALAD salame, aged pecorino, soft lettuce & chicory greens, pepperoncini, lemon-oregano vin..	10
WOOD-GRILLED VENETIAN SQUASH 'marina di chioggia' squash, hazelnut-golden raisin & anchovy pesto.....	9
TUSCAN KALE SALAD (v) sweet cheek apples, aged pecorino, marcona almond, preserved lemon vinaigrette.....	11
ASIAN PEARS & AUTUMN GREENS crispy pancetta, piave cheese, amaro & smoked pear vinaigrette.....	11

PASTA-- fresh pastas are handmade in house, gluten-free pasta-add \$2.50, gluten-free gnocchi-add \$3.00

LASAGNA layered egg pasta, white wine & game bird ragù, fontina, leeks, braised greens, parmigiano.....	16
SCARPINOCC (v) robiola & ricotta cheese stuffed pasta, bartlett pears, chestnut honey, pink peppercorns.....	17
PAPPARDELLE hand-rolled Tuscan pasta, beef cheek and tomato ragù, 24-month parmigiano reggiano.....	16
GNOCCHI (v) porcini mushroom crema, wood-roasted hen of the woods mushrooms, thyme, aged goat's cheese.....	17
TAGLIATELLE BOLOGNESE egg pasta, classico ragù bolognese, grana padana cheese.....	16
CONCHIGLIONI large baked pasta shells, heritage pork sausage, autumn squashes, sage, brown butter.....	16
SPAGHETTI tuscan kale pesto, toasted garlic, young pecorino, dried chili, crispy breadcrumbs.....	15

ENTREE PLATES

WOOD-GRILLED FISH escarole, preserved pepper broth, fisherman's sauce.....	M
WOOD-ROASTED CHICKEN spigarello, roasted carrots, leeks, farro, roasted garlic-buttermilk sauce.....	25
WOOD-GRILLED LAMB braised beans, cipollini onions, watercress, endive, castelvetrano olive, pomegranate.....	M

PIZZA--all pizzas are baked between 750-800F in our handmade Neapolitan wood-burning oven

MARGHERITA (v) crushed san marzano tomato, buffalo mozzarella, basil, EVOO.....	15
CAVALO (v) crema, tuscan kale, shaved garlic, caputo mozzarella, smoked cheddar, chili oil (add pancetta \$1.5).....	16
PERA crema, roasted pears, caputo mozzarella, rosemary, iberico lardo, grana padana, saba, arugula.....	17
PICCANTE crushed tomato, hot soppressata, caputo mozzarella, pecorino, shaved garlic, 'hot honey'.....	16
NORCIA taleggio crema, mozzarella, thyme, black truffle, pancetta, black pepper.....	17
FUNGHI (v) wood-roasted mushrooms, crema, thyme, fontina, caputo mozzarella, garlic, mustard seeds, chives.....	15
SALSICCIA spicy tomato sauce, pork sausage, calabrian chili, oregano, red onion, garlic, caputo mozzarella.....	16
PALERMO crushed tomato, olives, smoked mussels, capers, buffalo mozzarella, oregano, chili, garlic.....	18
VINCENZO taleggio crema, pancetta, brussels sprouts, caramelized onions, grana padana, caputo mozzarella.....	16

LUCA has adopted the 'Living Wage' initiative to bring equality to kitchen staff wages. In lieu of increasing all menu prices, a service charge of 2% will be applied to all food purchases to be distributed directly to our Back of House employees. We thank you for your support in this initiative.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

*Any dishes marked with (v) indicates they are vegetarian, ask your server for items that can also be made vegetarian

*Please ask for our Gluten Free Menu

GLUTEN FREE MENU

SMALL PLATES

SCOPA a snack bowl of salami, cheese, artichokes, olives, peppers, pickled vegetables	8
PORCHETTA di TESTA grilled GF bread, aioli, shaved cured pork, pickled green tomatoes.....	7
BEEF CARPACCIO shaved raw natural beef, black truffle, smoked tomato jam, crispy sunchokes.....	13
ROASTED ARTICHOKE GRATINATO (v) braised artichokes, fontina, caputo mozzarella, thyme.....	12
PROSCIUTTO di PARMA thinly-sliced, air-dried Italian ham from Parma-Italy, cured olives.....	13
HANDMADE BURRATA <i>classico</i> : (v) creamy mozzarella, GF bread, greens, EVOO...add prosciutto \$2.....	8
<i>Stagionale</i> : marinated autumn fruit, smoked prosciutto, grilled GF bread, arugula, EVOO	11
BRUSSELS SPROUT CROSTINO (v) grilled GF bread, ricotta, roasted brussels sprouts, calabrian pepper jelly...	12
SCAMORZA (v) melted house-smoked mozzarella, black truffle honey, chives, grilled GF bread, EVOO	10
WARM MARINATED OLIVES (v) castelvetrano, taggiasca, & picholine olives, garlic, dried chili, orange, bay leaf...	7
CHICKEN LIVER BRUSCHETTA grilled GF bread, liver mousse, preserved plums, arugula.....	8
CRISPY FRIED POLENTA (v) heirloom corn polenta, taleggio cheese crema, crispy sage, black pepper.....	8
WOOD-GRILLED BEEF TONGUE ' <i>tonnato</i> ' brussels sprouts, umbrian lentils, tonnato sauce, celery.....	9

VEGETABLES & SALADS

WOOD-ROASTED SWEET POTATOES (v) gorgonzola dolce, toasted pine nuts, arugula, vincotto.....	10
BEETS (v) spiced rubbed beets, pistachio, dried olive, horseradish buttermilk dressing.....	7
CRISPY BONE MARROW POTATOES yukon potatoes, bone marrow, fried rosemary, roasted garlic.....	8
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LUCA CHOPPED SALAD salame, aged pecorino, soft lettuce & chicory greens, pepperoncini, lemon-oregano vin.	10
LITTLE GEM LETTUCES creamy lemon-garlic-anchovy dressing, parmigiano	11
WOOD-GRILLED VENETIAN SQUASH ' <i>marina di chioggia</i> ' squash, hazelnut-golden raisin & anchovy pesto....	9
TUSCAN KALE SALAD (v) sweet cheek apples, aged pecorino, marcona almond, preserved lemon vinaigrette.....	11
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GNOCCHI (v) porcini mushroom crema, wood-roasted hen of the woods mushrooms, thyme, aged goat's cheese.....	17
TAGLIATELLE BOLOGNESE egg pasta, classico ragù bolognese, grana padana cheese.....	16
SPAGHETTI tuscan kale pesto, toasted garlic, young pecorino, dried chili, crispy breadcrumbs.....	15

ENTREE PLATES

WOOD-GRILLED FISH romanesco, turnips, autumn greens, preserved pepper broth, fisherman's sauce.....	M
WOOD-ROASTED CHICKEN wood-roasted carrots, radicchio, turnip, brown butter-sherry vinaigrette.....	25
WOOD-GRILLED LAMB braised beans, cipollini onions, watercress, endive, castelvetrano olive, pomegranate.....	M

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BAR

COCKTAILS *contemporary cocktail creations*

ANGEL'S SHARE *[A play on a corpse reviver #3, with notes of apples and autumn spices]*
apple brandy, amaro abano, solera, contratto bitters, keep well sorghum..... 13

COSTA CONCORDIA *[A composition of juniper, bergamot, and purple fruit]*
gin, concord grape-eucalyptus shrub, italicus, byrrh, amaro del capo, strega, lemon bitters..... 12

LUCA SOUR *[Our take on a classic whiskey sour draped in an Italian flag]*
bourbon, amaro montenegro, lemon, egg white, barolo 'chinato' 13

CELLAR DOOR *[A refreshing blend of amaro, rum, and vegetables. Unexpected and delicious]*
rum, cynar 70 amaro, carrot juice, beet-infused fernet, celery-infused vermouth, lemon, fennel bitters..... 14

MELETTI MULE *[Classic, crisp and refreshing amaro forward Mule with seasonally rotating shrub]*
vodka, meletti amaro, walnut liqueur, seasonal shrub, ginger beer, bitters..... 11

POMPEII *[Salt, smoke, citrus, a volcanic eruption of flavor]*
tequila, mezcal, grapefruit, cardamaro amaro, sfumato amaro, lava salt..... 10

SHÖGUN *[Green, herbaceous, incredibly balanced and light on its feet]*
vodka, bonal, solara, green chartreuse, tatsui, sage, simple, lemon, egg white..... 11

ALL'ANTICA *[LUCA's amaro forward old-fashioned]*
bourbon, amaro dell' erborista, bitters, simple, amarena cherry, orange 14

TURIN *[LUCA's Manhattan-autumn baking spice, leather, alpine herbs]*
stoll & wolfe rye, braulio amaro, vermouth, genepy, bitters, house-made luxardo cherries 15

Classico *cocktails inspired by the classic cocktail culture of Italy*

APEROL SPRITZ aperol, prosecco, soda, lime, olive-orange garnish..... 8

CAPPELLETTI SPRITZ cappelletti aperitivo, sibilla amaro, prosecco, soda, orange..... 9

NEGRONI gin, campari, carpano antica vermouth, orange 10

NEGRONI 'sbagliato' campari, carpano antica vermouth, prosecco, orange twist 10

WINES BY THE GLASS

SPARKLING *7 oz. pour*

PROSECCO N/V, *Rapido*, Veneto-IT: bright, crisp and fresh, perfect aperitivo wine 10

ROSE BRUT N/V, *Jeo*, Veneto-IT: sparkling rose-elegant and balanced, lightly tart & delightful 12

WHITE WINE *6 oz. pour*

ROSE 'Chiaretto' 2017, *Zenato*, Veneto-IT: bright and crisp, tart red fruit, great acidity, simple and approachable.....8

GAVI 2016, *Araldica*, Piedmont-IT: sauvignon blanc-like; green citrus peel, crisp, lean body, green apple 9

ORVIETO 2016, *Argillae*, Umbria-IT: medium-bodied and round, yellow flowers, a hint of citrus and pear, great finish..10

PINOT GRIGIO 2016, *Indigenous*, Veneto-IT: white peach & apple, round, elegant with great finish..... 9

CHARDONNAY 2017, *Castelfelder 'Doss'*, Alto Adige-IT: baked apple, subtle honey & spice, richly textured..... 11

RED WINE *6 oz. pour*

PINOT NERO 2015, *Terre di Gioia*, Trentino-IT: Italian pinot noir, tart red fruit and earth, silky texture, bright acidity.. 11

SANGIOVESE 2015, *Palladio*, Chianti-IT: approachable, well-rounded and youthful chianti, drink with everything..... 9

FRAPPATO 2016, *Baglio Di Pianetto*, Sicily-IT: medium-bodied Sicilian beauty: ripe fruit and subtle spice..... 11

MONTEPULCIANO d'ABRUZZO 2014 *'Quattro Mani' Velonosi*, Abruzzo-IT: ripe, fruit forward, balanced..... 11

MERLOT/CABERNET 2015, *Antico Fuoco*, Verona-IT: full-bodied & ripe, cabernet lovers rejoice..... 10

CESANESE 2015, *Corte dei Papi*, Lazio-IT: full-bodied, layered, complex, great length and texture..... 13

OTHER BEVERAGES

NON-ALCOHOLIC CRAFT COCKTAIL please inquire with your server 5

SAN PELLEGRINO Italian sparkling water, 750 ml 3

SAN PELLEGRINO ITALIAN SODAS Lemon, orange or 'chinotto'..... 2.5

COCA COLA PRODUCTS 2

ICED TEA 'Menno Tea' original mint, unsweetened, OR just mint 16 oz..... 2.5

BOTTLE LIST [bottles listed in progression of body and weight]

SPARKLING WINE

PROSECCO <i>Rapido</i> , Veneto-IT.....	35
PROSECCO <i>Ancinum</i> , Veneto-IT.....	39
FRANCIACORTA <i>Sullerba</i> , Lombardia-IT.....	48
ROSE BRUT <i>Jeo</i> , Veneto-IT.....	41
LAMBRUSCO <i>Caprari</i> , Emilia Romagna-IT.....	41
LAMBRUSCO DI MODENA ' <i>Nicchia</i> ' <i>Familia Carafoli</i> , Modena-IT.....	33
GRAGNANO <i>Penisola Sorrentina</i> , Campania-IT.....	37

WHITE WINES

GRUNER VELTLINER 2016, <i>Von Donabaum</i> , Burgenland-AU.....	42
VERMENTINO 2016 <i>Argiolas</i> , Sardinia-IT.....	39
PINOT GRIGIO 2016, <i>Indigenous</i> , Veneto-IT.....	38
GAVI 2016 <i>Araldica</i> , Piedmont-IT.....	35
ORVIETO 2016, <i>Argillae</i> , Umbria-IT.....	42
PECORINO 2016 <i>Terre Sabelli</i> , Abruzzo-IT.....	34
ROSE ' <i>CHIARETTO</i> ' 2017, <i>Zenato</i> , Veneto-IT.....	33
ARNEIS 2016, <i>Malvira</i> , Roero-Piedmont-IT.....	43
GRILLO 2015, <i>Santa Teresa</i> , Sicily-IT.....	35
INSOLIA 2015 <i>Baglio di Pianetto</i> , Sicily-IT.....	38
PECORINO 2016, <i>Cataldi Madonna</i> , Abruzzo-IT.....	57
CHARDONNAY 2016 <i>Deforeville</i> , Piedmont-IT.....	47
PINOT GRIGIO 2016 <i>San Michele</i> , Trentino-IT.....	43
PINOT BIANCO 2016, <i>Terlano</i> , Alto Adige-IT.....	45
SOAVE 2015, <i>Pieropan</i> , Veneto-IT.....	41
CHARDONNAY 2017, <i>Castelfeder</i> , Alto Adige-IT.....	47
CHARDONNAY 2015, <i>Rohstoff</i> , Austria.....	55

RED WINES

PINOT NOIR 2015, <i>Lechthaler</i> , Trentino-IT.....	43
PINOT NERO 2015, <i>Terre di Gioia</i> , Trentino-IT.....	45
PINOT NOIR 2016, <i>Smith & Perry</i> , Oregon-US.....	47
CHIANTI 2016, <i>Palladio</i> , Chianti-IT.....	35
PINOT NOIR 2016, ' <i>Unconditional</i> ' <i>Battle Creek Cellars</i> , Oregon-US.....	43
CHIANTI CLASSICO 2015, ' <i>Rubiolo</i> ' <i>Gagliole</i> , Chianti Classico-IT.....	50
ROSSO DI MONTEPULCIANO 2015, <i>Fattoria del Cerro</i> , Montepulciano-IT.....	39
GRENACHE BLEND 2012, ' <i>Tete a Tete</i> '- <i>Terre Rouge</i> , <i>Sierra Foothills</i> , CA-US.....	45
MONTEPULCIANO d'ABRUZZO 2016 ' <i>Quattro Mani</i> ' <i>Velonosi</i> , Abruzzo-IT.....	38
FRAPPATO 2017, <i>Baglio Di Pianetto</i> , Sicily-IT.....	45
NEBBIOLO 2016, <i>Langhe, Produttori del Barbaresco</i> Piedmont-IT.....	67
ETNA ROSSO 2015, <i>Graci</i> , Sicily-IT.....	65
CHIANTI RISERVA 2013, ' <i>Il Grigio</i> ' <i>San Felice</i> , Chianti Classico, Tuscany-IT.....	61
PRIMITIVO 2016, <i>I Muri</i> , Puglia-IT.....	36
DOLCETTO 2016, ' <i>Pecchenino</i> ' <i>San Luigi Dogliani</i> , Piedmont-IT.....	46
BARBERA d'ASTI 2016, ' <i>Libera</i> ' <i>Bava</i> , Asti-IT.....	39
BARBERA 2014, <i>Indigenous</i> , Piedmont-IT.....	35
SANGIOVESE/CABERNET 2016, <i>Bruni</i> , Maremma-Tuscan-IT.....	39
CABERNET 2016, ' <i>I Perazzi</i> ' <i>La Mozza</i> , Maremma, Tuscany-IT.....	50
MERLOT/CABERNET 2016, <i>Antico Fuoco</i> , Veneto-IT.....	39
MONTEFALCO ROSSO 2014, <i>Fattoria Colsanto</i> , Umbria-Tuscan-IT.....	48
NERO D'AVOLA 2016, <i>Baglio di Grisi</i> , Sicily-IT.....	40
CESANESE 2016, <i>Corte dei Papi</i> , Lazio-IT.....	51
CABERNET/MERLOT 2014, ' <i>il fauno</i> ' <i>Protettore di Arcanum</i> , Tuscany-IT.....	55
SUPER TUSCAN 2016, ' <i>I Perazzi</i> ' <i>La Mozza</i> , Maremma-Tuscany-IT.....	62
BORDEAUX BLEND 2014, <i>Terre di San Leonardo</i> , Trentino-IT.....	56
SUPER TUSCAN 2015, <i>Le Sughere di Frasinello</i> , Tuscany-IT.....	68

RESERVE LIST AVAILABLE UPON REQUEST

BOTTLED BEERS

AYINGER <i>Hefeweizen</i> , <i>Brau-Weisse</i> , 5.1% ABV, 16.9 oz.....	8
HAZELNUT BROWN NECTAR <i>Brown Ale</i> , <i>Rogue</i> , 5.6% ABV, 12 oz.....	7
DARK TRUTH <i>American Double/Imperial Stout</i> , <i>Boulevard Brewing</i> , 9.7% ABV, 12 oz.....	8
BELL CRACKER <i>Double IPA</i> , <i>2sP Brewing</i> , 8.7% ABV, 12 oz.....	6
WITTE WHEAT ALE <i>Witbier</i> , <i>Ommegang</i> , 5.2%ABV, 12 oz.....	6
BURNING RIVER <i>Pale Ale</i> , <i>Great Lakes Brewery</i> , 6%ABV, 12 oz.....	6
TITAN IPA <i>American IPA</i> , <i>Great Divide</i> , 7.1% ABV, 12 oz.....	6
CIDER <i>Seasonal Selection</i> , <i>Graft / Levensgoods</i> , 6.9% ABV, 12oz.....	7

DESSERTS

BUTTERMILK PANNA COTTA 8
Olive oil cake, macerated strawberries, lemon verbena

TORTA 'DELLA OPERA' 8
layered chocolate cake with hazelnut cream, chocolate ganache

SALTED BUTTERSCOTCH BUDINO 7
butterscotch pudding with caramel, whipped mascarpone & malt flakes

CANNOLI 7
Classic crispy shells filled with ricotta & mascarpone, dipped in chocolate chips, candied orange & pistachio

HAZELNUT TORTA 7
rich & nutty cake with brown butter, honeycomb brittle, mascarpone & caramel (gluten free)

BOMBOLINI 7
sugar-dusted Italian doughnuts with rhubarb jam or chocolate ganache

GELATO TRIO 9
Capogiro Gelato, Philadelphia-PA
A rotating selection of artisanal handmade gelato served with Pizelle cookie

FORTIFIED WINES 2 oz. pour
OLOROSO SHERRY, *El Maestro Sierra* 11
PX SHERRY, *Pedro Ximenez* 11
MADEIRA Malmsey 10 yr., *Blandy's* 14
RUBY PORT LBV 2003, *Smith Woodhouse* 10
TAWNY PORT 10 yr., *Graham's* 11
VIN SANTO del Chianti Classico, *Belcaro* 14

ESPRESSO, COFFEE & TEA

Commonplace Coffee Co., Pittsburgh-PA

ESPRESSO *Decaf or Regular* 2.5
**served with pistachio cookie & lemon twist*

MACCHIATO *Decaf or Regular* 3.25
equal parts espresso & steamed milk

CAPPUCCINO *Decaf or Regular* 3.5
espresso with steamed milk

HAZELNUT MOCHA *Decaf or Regular* 3
Espresso with nutella ganache and steamed milk

COFFEE *Decaf or Regular* 3
freshly brewed drip coffee

TEA 3
Passenger, Lancaster-PA
Caffeinated: English breakfast, Earl Grey, Jasmine,
Caffeine Free: Ginger-lemon, Chamomile, Rooibos

LUCA AFFOGATO 6
espresso & scoop of gelato

AFFOGATO 'CORRETO' 10
espresso, gelato & 1 oz. Amaro Sibona

CAFFO LUCA 10
Iced Espresso, tonic, limoncello, Vechio Amaro del Capo, gingerbeer

CAFÉ MISTO 9
Hot coffee, whiskey, Averna Amaro, maple syrup, steamed milk

LIQUEURS & CORDIALS 2 oz. pour
FRATELLO 8
LIMONCELLO 9
AMARETTO 8
BORGHETTI 8
SAMBUCA 9
INFINITO 9

LIQUEURS & SPIRITS

AMARO *herbal digestif liqueur infused with spices, botanicals, herbs--arranged light to heavy*

HOUSE-CURATED AMARO FLIGHTS.....	16
1.VECCHIO AMARO del CAPO Distillery Gruner 1965, 35%, Calabria-IT: citrus blossom, spice, licorice.....	11
2.GRAND POPPY Greenbar Distillery, California-US: citrus, poppy flower, pink peppercorn, bay leaf.....	11
3.CARDAMARO Canelli 1820, Piedmont-IT: caramelized orange peel, sweet herbs, botanicals, spiced wood.....	9
4.MELETTI Ascoli Piceno 1871, Marche-IT: saffron, gentian, clove, honeyed orange blossom.....	7
5.NARDINI 'TAGLIATELLA' Ditta Bortolo Nardini 1779, 35%, Veneto-IT: orange blossom, sweet cherry, botanicals.....	13
6.MONTENEGRO Montenegro 1885, Bologna-IT: LUCA favorite; orange caramel, vanilla, warm botanical spice.....	12
7.AMARO PASUBIO Cappelletti 1909, 18%, Trento-IT: aged wine, fermented blackberry, pipe tobacco, alpine herbs...	9
8.NONINO QUINTESSENTIA Nonino Distillatori 1933, Friuli-IT: refined bitter orange, rhubarb, caramel, juniper	15
9.LUCANO Amaro Lucano s.p. 1894, 28%, Basilicata-IT: gentian, honeyed sage, cola, baking spice	13
10.AMARO DI ANGOSTURA 2014, 35%, West Indies: cinnamon, clove, caramel, cardamom, root beer.....	10
11.SIBONA Antica Distilleria Domenico Sibona, 28%, Alba, Piedmont-IT: dry cherry cola, orange peel, botanicals.....	10
12.AVERNA Fratelli Averna 1859, 29%, Sicily-IT: cola, vanilla, subtle licorice, cocoa, orange.....	11
13.AMARO NOVEIS Distillerie Francoli, 24%, Piemonte-IT: spiced molasses, mountain herbs, buckwheat honey.....	10
14.ABANO Luxardo 1952, Padua-IT: burnt sugar, tobacco box, black pepper, eucalyptus	10
15.BRAULIO Gruppo Camparo 1875, 21%, Lombardy-IT: Alpine amaro; chamomile, pine, spearmint, honey, spice.....	12
16.DENTE DI LEONE Saint Marcel, , 32.6% Valle d'Aosta-IT: complex alpine herbs, citrus peel, dandelion root.....	13
17.RAMAZOTTI Canelli 1815, Piedmont-IT: sassafrass, bitter orange peel, woody herbs, spice	8
18.LAZZARONI Lazzaroni E Figli 1851, 25%, Lombardy-IT: alpine herbs, burnt sugar, peppermint	11
19.BRANCA MENTA Brana 1963, Milan-IT: syrupy cola, spearmint, aloe, chamomile	9
20.CYNAR Gruppo Campari 1952, 16.5% Milan-IT: savory dried herbs, thistle, black tea, buckwheat honey	8
21.CYNAR 70 Gruppo Campari 1952, Milan-IT: tart cocoa, bitter botanicals, sweet spice	12
22.S. MARIA AL MONTE Distilleria Durbino 1892, 40%, Genoa-IT: botanicals, ginseng, burnt orange, saffron	15
23.NARDINI Muccia 1779, Veneto-IT: peppercorn, citrus caramel, cacao, spice	15
24.AMARO delle SIRENE 'SE'Don Ciccio & Figli, 29%, Wash, D.C.: Birch beer, black peppercorn, chicory, cinnamon....	16
25.ALTA VERDE Cappelletti 1909, 2%, Trento-IT: Alpine herbs, lemon peel, floral chamomile tea.....	9
26.VARNELLI DELL'ERBORISTA Muccia 1868, 21%, Marche-IT: thistle, chamomile, straw, wild flower honey.....	15
27.VARNELLI SIBILLA Muccia 1868, Marche-IT: chestnut honey, sweet earth, botanical spice	15
28.FERNET BRANCA Branca 1845, Milan-IT: tobacco, menthol, molasses, eucalyptus	9
29.AMARO delle SIRENE Don Ciccio & Figli, 29%, Wash, D.C.: floral allspice, cola, licorice, chamomile, eucalyptus....	15
30.ZUCCA RABARBARO Ettore Zucca 1845, Milan-IT: smoked rhubarb, tobacco, cardamom, resinous herbs.....	11
31.CONTRATTO FERNET Contratto 1920, 30%, Piedmont-IT: licorice, sugar cane, sassafrass root, chamomile.....	12
32.AMARO 'DON FERNET' 'Don Ciccio & Figli, 25%, Wash, D.C.: spearmint, dark chocolate, currant, gentian.....	15
33.SFUMATO Cappelletti 1909, 20%, Trento-IT: resinous herbs, mountain berries, smoky tobacco, rhubarb	9
34.ELISIR Cappelletti 1909, Trento-IT: tart madeira, juicy, dandelion, pine, earth	11
35.LETHERBEE FERNET Letherbee 2007, 30% Chicago-US: saffron, rhubarb root, eucalyptus, menthol.....	11

VERMOUTH *hand-crafted aromatized wines, ideal for aperitivo*

DOLIN BLANC 'dry' Classic and clean french aperitif, bright, citrus peel, lightly floral	8
MANCINO Bianco- grapefruit, cardamom, angelica	12
DEL PROFESSORE BIANCO Floral honeysuckle & key lime, herbaceous & slightly tart; a delight	12
ALESSIO Torino Rosso Botanical with caramel and orange peel, rich & tart	9
CARPANO ANTICA Classic, sweet Italian Vermouth: bright tart cherry, almond, caramel, botanicals	11
COCCHI TORINO House favorite: rich, complex yet approachable and simple	8
MANCINO Rosso- vanilla, baking spices, juniper	12
DEL PROFESSORE ROSSO Resinous herbs, syrupy cane sugar, eucalyptus and allspice.....	12
ALESSIO 'CHINATO' The 'torino rosso' with vanilla, layered spice	11
PUNT E MES Intense cherry jam, cinnamon spice, light botanicals, cola.....	10
COCCHI 'DOPO TEATRO' Smokey rhubarb, quinine, spice, botanicals	12

SPIRITS *craft spirits from around the world; listed from least to most expensive*

VODKA Faber, Tito's, Boyd & Blair, Ketel One, Stateside, Thistle Finch	
GIN Faber, Barr Hill, Bluecoat, Death's Door, Haymans, Thistle Finch, Martin Millers, Thistle Finch Barrel, Hendricks	
RUM Faber White, Corsair Spiced, Smith & Cross Traditional Jamaican Rum, Plantation 20th Anniversary	
TEQUILA El Jimador Silver, Altos Reposado, Altos Blanco, Casamigos Anejo	
MEZCAL Vida, Creme, Illegal, Yuu Baal	
BOURBON Old Forester, Elijah Craig, Woodford Reserve, Michter's, Basil Hayden's, Woodford Double Oak, Bookers	
WHISKEY <i>straight</i> Bulleit, George Dickel, Jameson, Redbreast 12, Green Spot, Redbreast 15	
<i>rye</i> Rittenhouse, Woodford, Michter's, Thistle Finch, Mastersons 10	
SCOTCH <i>straight</i> Glenlivet 12, Highland Park 12, Laphroaig 10, Glenlivet 15,	
Laphroaig Quarter Cask, Talisker 10, Lagavulin 16, Highland Park 18	
<i>blended</i> The Black Grouse, Sheep Dip	
BRANDY/COGNAC Mason Rouge, Lairds, Lairds 12	
GRAPPA BERTA GRAPPA: Chianti, Nebbiolo do Barolo, Amarone Classico BERTAGNOLLI: Gan Grapino	
NARDINI: Grape brandy SIBONA: Alla Camomilla, Botti da Madeira, Roviere, Botti Da Porto	
VECCHIA: Caffo Grappa	